



# Peach-Blueberry Cakefoutis

A combination clafoutis and fluffy cake, using stone fruit, based upon my French apple cake recipe.

SERVINGS SERVES 8 TO 10

1 Adjust an oven rack to the lower-middle position and heat the oven to 325 degrees. Grease the insides of a 9-inch springform pan and set on a rimmed baking sheet lined with parchment. Toss the peaches with 1 tablespoon sugar and let sit for 15 minutes.

2 Whisk 140g flour, 200g sugar, baking powder, and salt together in a bowl. Whisk 1 egg, oil, milk, and almond extract together in a second bowl until smooth. Add the dry ingredients to the wet ingredients and whisk until just combined. Transfer 1 cup batter to a separate bowl and set aside.

3 Separate the remaining egg. Add the two yolks to the batter and whisk until combined. Using a spatula, gently fold in the peaches, their juices, and blueberries. Transfer the batter to the prepared pan and use a spatula to spread the batter evenly around the pan and smooth the top.

4 Whisk the remaining egg white and remaining 70g flour into the reserved batter. Using a spatula, spread evenly over the bottom layer of the cake. Sprinkle the remaining 1 tablespoon sugar evenly over the cake.

5 Bake until the center of the cake is set, a toothpick inserted into its center comes out clean, and the top is golden brown, about 1 ¼ hours. Transfer the pan to a rack and let cool for 5 minutes. Run a paring knife around the sides of pan, remove the ring, and let the cake cool completely, at least 2 hours.

6 Dust the cake lightly with confectioners' sugar, cut into wedges, and serve.

*The lower batter is very loose, so be sure your springform pan is reasonably leak-proof. (Minor leaking should stop once the cake starts to bake.)*

*The blueberries are optional here, you can also add another 75g of stone fruit instead. If you want to use some other combination of fruits, aim for a total of 375g to 400g of pitted fruit.*

450g **ripe peaches, plums, or nectarines (3 to 4 pieces), or a combination, pitted and cut into 1-inch cubes**

225g **sugar, divided** 200g plus 2 tablespoons

75g (1/2 cup) **blueberries**

210g **all-purpose flour, divided** 140g plus 70g

2 teaspoons **baking powder**

½ teaspoon **fine salt**

2 **large eggs plus 1 large yolk, divided**

225g (1 cup) **vegetable oil**

242g (1 cup) **milk or plant milk**

1 teaspoon **almond extract**

**Confectioners' sugar**

*To cube the peaches, cut each one into 8 wedges, then cut each wedge into thirds, crosswise.*

*The layers of the cake are most distinct when it is served the day it is made. It keeps well for a few days, but the moisture in the base layer will migrate north and soften the top layer over time.*

*For the nicest appearance, don't top the cake with powdered sugar until the last minute.*